

## CHIPOTLÉ LIME SALSA

### Ingredients:

1 oz. package Frieda's dried morita chiles  
3 – 4 large limes  
1/3 – 1/2 C of strong honey such as buckwheat or tupelo  
2 tsp sea salt  
Spring water or distilled water

### Directions:

Snip the Frieda's package open and dump out the chiles; remove the stems and discard any loose seeds. Place the chiles in a small stainless saucepan.

Pour enough water into the pan to just cover the chiles and place the pan over medium-low to medium heat. Cover the pan and simmer for 15 min.

Turn off the heat and let the chiles cool for 10 min. Drain and discard the cooking liquid. Juice 3 limes and pour the limejuice into a bar blender.

Add the drained chiles, one-third cup of honey, and salt. Cover the blender and blend on high for about 5-10 minutes until salsa is completely smooth.

Taste and adjust the seasoning as needed with more salt, limejuice, or honey as desired. Cover the blender and blend again for one minute to mix thoroughly. Pour the salsa into a quart container, cover and refrigerate.

Keeps for up to 2 months in the refrigerator. Add to other salsas, huevos rancheros, and use as a cocktail sauce for chilled shrimp, and raw oysters or clams.